



## SIGNATURE COCKTAILS

BERRIES & BUBBLES 19  
Belvedere Organic Lemon &  
Basil Vodka, Marinated Blackberries,  
Fresh Lemon Juice, Domaine  
Chandon Brut, Dry Ice Smoke

OLD FASHIONED 17  
Woody Creek Bourbon, Aperol,  
Angostura Bitters

HOT & DIRTY MARTINI 20  
Olive Oil Infused Belvedere Vodka,  
Calabrian Chili Blue Cheese Stuffed  
Castelvetrano Olives

REPOSADO PAPER PLANE 16  
Casamigos Reposado, Aperol,  
St. Germain, Fresh Lemon Juice  
*National Cocktail Competition Winner  
of People's Choice Award - Jessica Pratt*

SPANISH GIN & TONIC 14  
Botanist Gin, Fresh Lime Juice,  
Fever-Tree Indian Tonic, Juniper Berries

SINGLE BARREL SAZERAC 15  
Hudson Rye "Private Barrel Selection,"  
Sugar, Angostura & Peychaud's Bitters

CUCUMBER GIMLET 16  
Bombay Sapphire Gin, Muddled  
Fresh Cucumber, Fresh Lime Juice

PINEAPPLE PICANTE 18  
Pineapple Infused Don Julio Blanco,  
Picante, Fresh Lemon Juice,  
Orange Bitters

PRIME MANHATTAN 17  
Woodford Reserve, Carpano Antica  
Vermouth, Amaro Nonino, Rosemary  
Grapefruit Peppercorn Bitters

BLACK ORCHID 17  
Belvedere Organic Blackberry &  
Lemongrass Infusion, St. Germain,  
Fresh Lemon & White Cranberry Juice

TEQUILA COCKTAIL 15  
Corzo Silver Tequila,  
Fresh Orange & Lime Juice,  
House Infused Agave Nectar

APERITIVO 14  
Aperol, Fresh Lemon Juice,  
Domaine Chandon Brut,  
Fresh Blackberries & Raspberries

ESPRESSO MARTINI 15  
Ketel Vodka, Espresso, Café Liqueur,  
Served Black or with Cream

### PREMIER COCKTAIL

*A Refined Cocktail Made with Premium Spirits. Inspired by Classic Creations.*

SMOKED OLD FASHIONED 32

Angel's Envy Rye Whiskey,  
House Demerara Syrup, Angostura & Orange Bitters,  
Charred Cherry Wood Smoke